



## Child Nutrition & Wellness

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### CACFP UPDATE

April 27, 2017

Distributed to CACFP Authorized Representatives and Home Sponsors via Listserv  
As posted to [www.kn-eat.org](http://www.kn-eat.org), Child and Adult Care Food Program, Updates from CNW

#### CACFP Nutrition News

The May edition of the CACFP NUTRITION NEWS is now available online at [www.kn-eat.org](http://www.kn-eat.org), CACFP, Newsletters. The newsletter features a recipe using hamburger, food safety tips for cooking with hamburger, and ways to celebrate a “screen-free week”! Share the newsletter with providers and/or families.

#### Updated CACFP Meal Pattern Training

CACFP Meal Pattern Training has been offered statewide for a couple of months and the remaining opportunities to attend an in-person training are limited. These trainings are still available during the month of July at the Child Nutrition Management Academy (CNMA) in select locations. Each sponsor is strongly encouraged to send at least one participant to one of the trainings. Visit [www.kn-eat.org](http://www.kn-eat.org), CACFP, Training for a list of remaining training dates and locations.

#### USDA Update

##### **CACFP 10-2017 – Taking Food Components Off-Site in At-Risk Afterschool Meals**

FNS has reissued the August 10, 2016 Memorandum CACFP 22-2016: Taking Food Components Off-site in the At-Risk Afterschool Component of the Child and Adult Care Food Program with the following correction: From time to time, CACFP operators may want to serve meals offsite, such as during a field trip. This is allowable, provided the Sponsor gives notice to KSDE prior to the event.

#### New Infant Offer Form

A new Infant Meal Offer Form has been developed and is available at [www.kn-eat.org](http://www.kn-eat.org), CACFP, Administrative Handbook, Related Forms, Form 4-A. Previously completed forms are still valid.

#### Healthier CACFP Award

**Be one of the first child care centers in Kansas to be recognized for the Healthier CACFP Award!** Are you looking for a way to promote your child care program and stand out from all others? The *Healthier Child and Adult Care Food Program Award*. This award is a USDA recognition system which supports child care centers taking steps to improve the nutrition, physical activity, nutrition education and/or environment for children in their care. Apply today to win an award. Those who qualify will receive statewide recognition as a Healthier CACFP Award Winner and a certificate to showcase the award at their site. In addition, the first 20 Healthier CACFP Awarded centers in Kansas will receive a **\$300 monetary award!** For more information on the criteria and/or for assistance with applying, contact Emily Brinkman at [ebrinkman@ksde.org](mailto:ebrinkman@ksde.org) or (785) 368-8039.

#### Summer Meal Opportunity

Organizations that currently participate in At-Risk Afterschool Meals during the school year may become sponsors in the USDA Summer Food Service Program (SFSP) to continue serving meals during the summer months. Summer Program eligibility is based on the same criteria as At-Risk Afterschool Meals eligibility. USDA encourages a year-round presence in communities. CACFP sponsors are not required to re-establish eligibility for SFSP. To find out more about summer opportunities for your community, contact Kelly Chanay at 785-296-2276 or [kchanay@ksde.org](mailto:kchanay@ksde.org).

### Training Opportunities

**Jump Start for Centers** is required for all new authorized representatives of centers and recommended for new support staff who provide assistance to the authorized representative. The classes are repeated through the year. The schedule and registration information is at [www.kn-eat.org](http://www.kn-eat.org), CACFP, Training. The next class will be on May 10 in Garden City. This free training class includes sessions on CACFP Administrative Integrity and Meals Done Right.

### KSDE Training Portal: Online Professional Development Classes & Quick Train Tutorials

CNW staff are developing interactive online training classes and quick train tutorials that can be accessed free of charge 24/7 via the new KSDE Training Portal. The professional development classes offer a certificate upon successful completion which can be printed. Quick train tutorials are 5 minutes or less with no quiz and no certificate. Create an account now at <https://learning.ksde.org/moodle/login/index.php>. For detailed instructions on creating an account and accessing the training, go to [www.kn-eat.org](http://www.kn-eat.org), CACFP, What's New, KSDE Training Portal - How to Create a New User Account.

Currently, available classes and tutorials include: CACFP At-Risk Afterschool Meals, Civil Rights Compliance in Child Nutrition Programs, Confidentiality in Child Nutrition Programs, and Sodium Savvy. When new professional development classes and quick train tutorials are added to the KSDE Training Portal, they will be highlighted in the Monthly Update.

### Child Nutrition Management Academy and Staff Professional Development Classes

Child Nutrition Management Academy (CNMA) and Staff Professional Development Classes are available for CACFP participation. CNMA is a professional development program sponsored and coordinated by Child Nutrition & Wellness, KSDE. CNMA classes are designed for directors, managers, and other leaders in the organization and are flexibly structured so that participants may choose to attend one, some, or all three days of classes offered at each location. CNMA will offer training in the updated CACFP Meal Pattern, as well as, offer a track of professional development classes for all child nutrition program staff to participate in training at the same time.

CNMA will be held at three locations in June (Hays, De Soto, and Haysville) and three locations in July (Chanute, Abilene, and Liberal). Special Diets, Culinary Champions lab classes, Leading the Team, and Professional Communication are a few of the management level classes available in 2017. As an added note, KSDE classes are approved for KDHE training credit! For a calendar of the classes, class descriptions, registration form, and costs, refer to the CNMA Mailer at [www.kn-eat.org](http://www.kn-eat.org), CACFP, Training.

### Food Safety Training Resources

[Food safety resources for CACFP](#) are available through the Institute of Child Nutrition (ICN). ICN also has food allergy resources for CACFP operators which can be accessed at [www.theicn.org/foodallergy](http://www.theicn.org/foodallergy).

### USDA Provides Food Safety Tips for Kitchen Confidence

USDA's Food Safety and Inspection Service invites home cooks to gain kitchen confidence by refreshing their perspectives on food safety. The Centers for Disease Control and Prevention (CDC) estimates that each year approximately 48 million Americans suffer from foodborne illnesses, leading to 128,000 hospitalizations and 3,000 deaths. Many of these illnesses can be prevented by changing behaviors in the kitchen and gaining a little kitchen confidence. Use the following link to access these USDA Food Safety Tips at [Foodsafety.gov](http://foodsafety.gov).

### **NEW Team Nutrition Resources from USDA!**

Team Nutrition is pleased to announce the availability of four new CACFP Meal Pattern Training Tools. The following tools can be used to train providers, operators, menu planners, and others in meeting the updated CACFP meal pattern requirements that take effect October 1, 2017.

#### **Infographic:**

- Growing a Healthier Future With the CACFP

#### **Training Worksheets:**

- Choose Yogurts That Are Lower in Added Sugars
- Choose Breakfast Cereals That Are Lower in Added Sugars
- Serving Milk in the CACFP

**View and download the new training tools at <https://www.fns.usda.gov/tn/cacfp-meal-pattern-training-tools>.**

### **Child Nutrition & Wellness KANSANS CAN 2016-17 Best Practice Awards**

The Kansas State Board of Education has a new vision: Kansas leads the world in the success of each student. This new vision for education calls for a more child focused system that provides support and resources for individual success and will require everyone to work together to make it a reality. The academic achievement and physical well-being of our students in Kansas today will impact the success of our communities, our state and the nation in the future. The good health that results from good nutrition and physical activity, and the learning that is made possible as a result, is primary among those tools.

The purpose of this program is to encourage and reward outstanding practices in Child Nutrition & Wellness Programs in Kansas that support the Kansans CAN vision. There are many outstanding child nutrition programs in Kansas. We encourage you and your staff to make nominations for outstanding and/or innovative practices for recognition of your efforts. A nomination entry form is available at [www.kn-eat.org](http://www.kn-eat.org), CACFP, What's New. **Nominations are due to the Child Nutrition & Wellness office on or before May 31, 2017.** Winners will be notified by July 31 and presentations will be made at the August State Board of Education meeting.

Please do not hesitate to contact the Child Nutrition & Wellness team at (785) 296-2276 if we can be of assistance with this process. We look forward to receiving your nominations and celebrating the Kansans CAN Best Practice Awards with you at the August 2017 State Board of Education Meeting.

### **Sunflower Spotlight**

#### **Providers Premier Choice of SEK, Inc.**

Abriel Wuellner and Londa Tindle with **Providers Premier Choice of SEK, Inc.** presented two posters at the National CACFP Conference this month. Posters highlighted initiatives they have been doing with their home providers to promote and encourage implementation of Smarter Mealtimes strategies.

The first program featured is "Cooking Together – Creating Skills for Life!" To help promote getting kids in the kitchen, Providers Premier Choice of SEK, Inc. created a fun and colorful recipe book containing 11 kid tested recipes providers can make with kids and/or share with parents. Also featured was the Smart Choices 2017 Menu Challenge. During the challenge, home providers were encouraged to adopt Smarter Mealtimes principles when developing their menus and to begin implementing the updated CACFP meal pattern requirements before October 1, 2017.

Great job representing Kansas at the National CACFP Conference!

### **Personnel Update**

Linnea “Linnie” Rieger joined the CACFP team on April 10 as a CACFP Consultant and will be working with Centers. Sean Hoffman will be transitioning from his role as a CACFP Consultant to a CNW training specialist to work on development of professional online training opportunities.

### **April is National Garden Month**

Spring has sprung! Team Nutrition has several [Garden-Based Resources](#) to connect nutrition education to school and child care gardens, local farms, and farmers markets. Use these resources to teach children where their foods come from and get them excited about eating more fruits and vegetables. Remember, healthy habits take root when kids are young!

**Mark & Cheryl**